

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	DECK 4-DINING ROOM	21	1	No	THE PAINT WAS CHIPPED ON THE SURFACES OF THE WAIT STATION. THE FORMICA FINISH WAS CHIPPED ON THE WAIT <b>This was a planned project – materials are now onboard – work in progress to refinish the wait stations.</b>
2	DINING ROOMS-DECK 3 AND 4	36	0	No	THE LIGHT BULBS OVER THE BUFFET STATIONS WERE NOT SHIELDED OR SHATTER-RESISTANT. <b>Light bulbs are being replaced with shatter-resistant bulbs – in process.</b>
3	DECK 3 AND 4 DINING ROOM SODA STATIONS	08	0	No	VENTED BACKFLOW PREVENTION DEVICES WERE NOT PROVIDED AT THE CARBONATORS IN THESE AREAS. <b>New soda machine units have been purchased and are scheduled for installation on May 19, 2003.</b>
4	DECK 4 GALLEY	21	1	No	THE NON-FOOD CONTACT SURFACES OF THE BREAD SLICER WERE CORRODED. THIS UNIT WAS POSTED OUT OF ORDER. <b>New bread slicers are on order.</b>
5	DECK 4 BUFFET STATION	20	0	No	KNICKS WERE NOTED IN THE CHOPPER BOWL. <b>New chopper bowl ordered – P.O. Number 1101-3105MJ1</b>
6	DECK 4 HOT GALLEY	21	1	No	THE LEFT WARMER CABINET DOOR WAS BROKEN AT THE HINGES. THIS UNIT WAS ACROSS FROM FIRE DOOR R-4.140 <b>This door has been repaired.</b>
7	DECK 4 GALLEY HOT SERVICE LINE	26	0	Yes	A FEW SOILED PLATES WERE STORED AS CLEAN. <b>Kitchen Steward to monitor continually.</b>
8	MAIN GALLEY-LOCKER	25	0	No	THE CLEAN WIPING CLOTHS WERE STAINED. <b>Cloths replaced.</b>
9	MAIN GALLEY LOCKER	20	0	No	THE FAN GUARD WAS MISSING IN THE MICROWAVE IN THE STORAGE LOCKER NEAR FIRE DOOR 4.34. <b>This unit has been discarded.</b>
10	MAIN GALLEY-POTWASH	26	0	Yes	A FEW SOILED LADLES WERE STORED AS CLEAN. <b>Kitchen Steward to monitor continually.</b>
11	MAIN GALLEY-POTWASH	38	0	No	A LONG HANDLED CLEANING BRUSH WAS STORED IN THE WASTE RECEPTACLE FOR THE PAPER TOWELS. <b>Crewmember reminded that is not allowed – Kitchen Steward to monitor continually.</b>
12	DECK 4-DISHWASH	26	0	Yes	SOAP RESIDUE WAS NOTED ON A FEW PLATES. <b>Plates were run through the washer again – to be monitored continually by the Kitchen Steward in future.</b>
13	DECK 4-DISHWASH CLEANING LOCKER	38	0	No	A SIGN WAS NOT PROVIDED ON THE CLEANING LOCKER. <b>A sign has been installed</b>
14	DECK 4- DISHWASH CLEANING LOCKER	33	1	No	DISHRACKS WERE USED FOR STORAGE MAKING CLEANING OF THE DECK DIFFICULT. <b>These have been replaced with dunnage racks.</b>

15 CREW GALLEY 33 1 No

THE FINISH ON THE SCUPPERS IN FRONT OF THE KETTLES WAS WORN MAKING CLEANING DIFFICULT.

The finish has been smoothed and repainted.

16 OFFICER'S MESS 20 0 No

A NON-COMMERCIAL REFRIGERATION UNIT WAS IN USE AT THE OFFICER'S MESS BAR.

Removed

17 BAKERY 20 0 No

SEAMS AND GAPS WERE NOTED ON THE INSIDE SURFACES OF THE STACK OVEN DOORS AROUND THE GLASS.

Replacement doors are being researched – correct sealant for this type of use on order.

Page 1 of 3 DRAFT COPY

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2/14/2003

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18	DECK 3 DISHWASH/GLASSWASH	29	0	Yes	A LONG TABLE WAS PLACED AT THE END OF THE CLEAN SIDE OF THE GLASSWASH UNIT BLOCKING ACCESS TO THE HANDWASH SINK. The table has been removed – Handwash sinks have been ordered for both Deck 3 and Deck 4 dishwash areas. P.O. Number 1101-3107MJ1
19	DECK 3 DISHWASH/GLASSWASH	28	0	No	STACKS OF DISHES WERE NOT STORED INVERTED OR COVERED. Crew has been instructed to continually invert or cover plates. Kitchen Steward to monitor. Additional mobile racks on order.
20	DECK 3-TOILET ROOM	30	0	No	THE "WASH HANDS AFTER USING THE TOILET" SIGN WAS POSTED ON THE DOOR OUTSIDE OF THE TOILET ROOM. Sign has been posted in the correct location on the inside bulkhead area. A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM. Replaced with covered receptacle.
21	SCHOONER BAR	29	0	Yes	A HANDWASH SINK WAS NOT PROVIDED BEHIND THE BAR. THE DOOR TO THE PANTRY IS NORMALLY KEPT CLOSED WHEN THE BAR IS OPEN FOR SERVICE. Handwash sink ordered P.O. Number 1101-3107MJ1
22	SCHOONER BAR	33	1	No	THE AREA AROUND THE DECK DRAIN UNDER THE SODA GUN TECHNICAL SPACE WAS DIFFICULT TO CLEAN DUE TO CORROSION AND ROUGH SURFACES. Surfaces have been ground smooth and painted.
23	INTEGRATED PEST MANAGEMENT	40	0	No	THE FOOD AND BEVERAGE MANAGER WAS NOT TRAINED. THE FOOD AND BEVERAGE MANAGER CONDUCTS INSPECTIONS AND MAKES LOG ENTRIES. Scheduled for training.
24	WINDJAMMER - BUFFET LINE	16	0	Yes	MILK IN THE UNDER COUNTER REFRIGERATOR TESTED 45°F AND 50°F INTERNALLY. On researching this problem after the inspection – it was found that the bottom trays of milk were frozen –and that overloading of the unit prevented sufficient airflow to the top trays – When loaded correctly, the temperatures in the cartons of milk were at the required temperature.
25	WINDJAMMER - POTWASH	22	0	No	THE DOOR ON THE POTWASH MACHINE WAS IN POOR CONDITION. Repaired

26	WINDJAMMER - DISHWASH	24	3	Yes
THE FINAL RINSE TEMPERATURE NEVER REACHED 160°F AT THE DISH SURFACE. IT WAS 164°F IN THE RINSE TANK.				
On subsequent monitored tests the temperatures are in the correct ranges. This will be monitored continually in future.				
27	WINDJAMMER - HOT GALLEY GENERAL	27	1	No
THE FLAT TOP LANG GRILLS WERE SOILED WITH A FOOD RESIDUE. THIS WAS USUALLY LOCATED ON THE TOP SIDE OF THE OUTSIDE SIDE GROOVES.				
Cleaned and to be monitored continually on the Kitchen Steward's inspection sheet.				
28	WINDJAMMER - HOT GALLEY	21	1	No
LOOSE SEALANT WAS NOTED UP IN THE EXHAUST HOOD.				
Sealant replaced.				
29	WINDJAMMER - WAREWASH	22	0	No
THE MECHANIZED CONVEYOR BELT WAS NOT FUNCTIONING PROPERLY.				
Repaired.				
30	DECORATIVE FOUNTAINS	41	0	No
THERE WAS SOME GRIT AT THE BASE OF THE FOUNTAINS.				
Grit removed – to be monitored by the scheduled inspection crew in future and corrected when required.				
31	COMMENT	*	0	No
THE RECORD KEEPING FOR THE POTABLE WATER, AND POOLS AND WHIRLPOOLS WAS EXCELLENT.				

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
32	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .